
Antipasti

To Begin Your Dining Experience, We Recommend Our Healthy Appetizers.

Portobello alla Griglia

Grilled portobello mushroom topped with sautéed spinach, jumbo lump crabmeat, marinated tomatoes and scampi sauce \$10.95

Antipasto Rustico

Assorted cheeses, stuffed peppers, bruschetta, imported meats, grilled and marinated vegetables \$10.95

Seared Jumbo Lump Crabcake

Jumbo lump crabmeat pan seared and served with roasted red pepper sauce \$11.95

Mussels

Steamed mussels in a white or red sauce \$7.95

Zuppetta

Steamed shrimp, scallops, clams, mussels, fresh tomatoes in a garlic-white wine sauce, garnished with toasted pesto crouton \$9.95

Asparagus

Brick oven baked asparagus stuffed with goat cheese, jumbo lump crabmeat wrapped in prosciutto, grape leaves served with marinated tomatoes and roasted red pepper relish \$9.95

Filomena Trio

Clams casino, scallops wrapped with bacon & mushrooms stuffed with crabmeat \$10.95

Shrimp Cocktail

Poached jumbo shrimp with classic sauce \$8.95

Bruschetta

Four slices of baked bruschetta, half with grilled portobello, smoked mozzarella and roasted red pepper, the other half with tomatoes, basil and fresh mozzarella \$8.95

Calamari Fritti

Fried tender squid, sliced hot peppers and red onions, served with marinara sauce \$8.95

Clams Casino

Baked clams stuffed with celery, onions, peppers, oregano, garlic and bacon \$8.95

Rapini

Sautéed broccoli rabe, white beans, garlic, roasted red peppers served with your choice
sausage \$8.95 shrimp \$10.95

"Ask About Our Family Style Appetizers"
For Parties of 6 or more

Minestre

French Onion Soup

Crusted with three cheeses \$5.95

Zuppa del Giorno

Soup of the day \$4.95

Pasta e Fagioli

Beans and pasta soup \$4.95

Insalate

Insalata Di Gamberi

Brick-oven baked jumbo shrimp wrapped in prosciutto, served with mixed greens, roasted red peppers, sundried tomatoes gorgonzola and balsamic \$9.95

Spinaci

Baby spinach tossed with currants, pinenuts, sundried cherries, gorgonzola cheese and apple cider-pancetta dressing \$8.95

Ceasare

Romaine lettuce, homemade dressing, shredded pecorine and toasted foccacia croutons \$7.95

Caprese

Sliced vine ripened tomatoes, fresh mozzarella cheese, roasted red peppers, fresh basil, mixed greens and balsamic extra virgin olive oil \$8.95

Tuna Carpachio

Cracked pepper crusted rare Ahi-Tuna sliced thin served with baby arugola, cucumber in a spicy ginger vinaigrette \$9.95

Pasta & Risotto

Pappardelle Campagnola

Mamma Filomena's homemade pappardelle pasta tossed with grilled Italian sausage, broccoli rabe and aglio e olio \$16.95

Lasagna

Layered with ground meat, tomato sauce, ricotta and mozzarella cheese \$15.95

Gnocchi Filomena

Potato-ricotta gnocchi made by Filomena herself and tossed with fresh tomatoes, basil and sliced garlic \$15.95
Add jumbo lump crabmeat \$19.95

Shrimp and Scallops Domenica

Sautéed jumbo shrimp and scallops tossed with asparagus, fresh tomatoes and baby spinach in a vodka blush sauce over linguine \$21.95

Penne alla Sergio

Penne pasta tossed with chicken, sliced Italian sausage, tomatoes, sweet and hot peppers \$16.95

Rigatoni alla Bolognese

Sautéed fresh ground beef in a tomato sauce with sweet peas and shredded parmigiano cheese \$16.95

Maryland Crab Ravioli

Topped with pancetta, baby spinach, fresh tomatoes, and vodka blush sauce \$19.95

Risotto Pescatore

Italian rice with shrimp, scallops, jumbo lump crabmeat, tomatoes, fresh herbs in a white wine scampi sauce \$22.95

Ravioli

Ravioli filled with Italian cheeses, fresh herbs and topped with marinara sauce \$14.95
bolognese sauce \$16.95

Linguini with Clam Sauce

Steamed little neck clams, chopped tender clams and garlic in a white or red sauce over linguini \$17.95

Cioppino

Steamed clams, mussels, shrimp, scallops, king crab legs, white fish and sautéed green peppers in a spicy marinara sauce served over cappellini pasta \$25.95

Gamberi Scampi

Jumbo shrimp sautéed in garlic, lemon, white wine sauce with diced fresh tomatoes over cappellini pasta \$18.95

Seafood Fra Diabolo

Sautéed lobster, shrimp, and crabmeat in spicy pomodoro sauce served over linguini \$25.95

Tortellini Romano

Tortellini tossed in an alfredo sauce with peas and prosciutto \$16.95

Rigatoni - Alla Vodka

Tube shape pasta served with diced tomato Vodka blush sauce \$16.95
with crabmeat \$19.95

Specialita Della Casa

Salmone al Forno

Brick oven baked with an artichoke-lump crabmeat crust, served with roasted potatoes, fresh vegetables and white wine garlic sauce \$22.95

Filetto Veneziano

Grilled filet mignon served with grilled portobello, spinach, mashed potatoes and Merlot demi glaze \$27.95

Oscar Style \$32.95

Chilean SeaBass

Pan seared seabass served over gourmet orzo, baby spinach, and roasted tomatoes \$26.95

Steak Siciliano

Chargrilled NY strip served with sautéed wild mushrooms, onions, pomodori sauce and long hot peppers stuffed with prosciutto and cheese \$26.95

Tilapia

Pan seared tilapia with fresh escarole, pancetta, and white cannellini beans \$21.95

Grigliata Mista

Grilled petite filet mignon, lamb chop, marinated chicken breast and served with roasted potatoes, spinach, roasted red peppers and Merlot demi \$25.95

Braciolo

Braised beef stuffed with Italian sausage, roasted potatoes, broccoli rabe, caramelized onions and pecorino cheese, served with tomato demi \$19.95

Osso Buco

Veal shank served over risotto, wild mushroom, pecorino cheese and topped with fresh tomato demi sauce \$24.95

Pork Chops

Two center cut pork chops served in sweet peppers and caramelized onions over roasted garlic mashed potatoes \$19.95

Veal Porter House

Char-Grilled veal, served with roasted potatoes and topped with wild mushrooms \$28.95

Pollo

Pollo Filomena

Chicken breasts sautéed with wild mushrooms, onions, hot peppers, tomatoes and olives in a tomato demi glaze sauce \$17.95

Pollo Giuseppe

Chicken breasts sautéed with jumbo shrimp, asparagus, roasted red peppers in a basil-lemon veloute sauce \$19.95

Pollo Ariana

Linguine pasta tossed with chicken, shrimp, prosciutto, and broccoli in a creamy alfredo sauce \$19.95

Pollo Parmigiana

Breaded breast of chicken fried golden brown and topped with provolone cheese and marinara sauce \$16.95

Pollo Marsala

Chicken breasts sautéed with wild mushrooms in a marsala - fresh sage demi glaze sauce \$17.95
With crabmeat \$21.95

Pollo Fiorentina

Breasts of chicken topped with creamy spinach, fontina cheese and served in a light demi sauce \$17.95

Vitello

Vitello Sorrento

Veal medallions with wild mushrooms, tomatoes, green onions, roasted red peppers in a tomato-demi glaze sauce topped with fresh mozzarella and grilled eggplant \$19.95

Vitello Piccata

Veal medallions sautéed with lemon, Italian parsley and capers in a white wine-butter sauce \$19.95

Vitello Saltimbocca

Sautéed veal medallions topped with mushrooms, prosciutto and fresh mozzarella, served with a fresh sage demi glaze sauce \$19.95

Vitello Helena

Sautéed veal medallions with artichokes, jumbo lump crabmeat, sundried tomatoes in a light fresh herb-lemon sauce served over cappellini \$22.95

Vitello Abruzzese

Veal medallions sautéed with mushrooms, onions, long hots, and roasted potatoes with a garlic white wine sauce \$19.95

Veal and Eggplant Parmigiana

Breaded veal and Eggplant topped with melted mozzarella and marinara sauce \$18.95

Sides

Roasted Sweet Peppers & Sharp Provolone

\$8.95

Sautéed Fresh Vegetables

\$4.95

Roasted Italian Long Hot Peppers

\$4.95

Broccoli di Rabe

\$6.95

Side of Pasta with Garlic & Oil, Marinara or Alfredo

\$6.95

Add Jumbo Lump Crabmeat to Any Dish \$5.00 • Add Jumbo Shrimp to Any Dish \$2.00 per Shrimp

Spinach Aglio e Olio

\$5.95

Roasted Italian Potatoes

\$4.95

Mashed Potatoes

\$3.95

Risotto with Fresh Herbs

\$6.95

Create Your Own Pizza... \$9.95

Our brick oven baked pizza is portioned for one but great for sharing as an appetizer. Your choice of 3 toppings: Broccoli di Rabe, spinach, sundried tomatoes, grilled chicken, mushrooms, roasted red peppers, artichokes, hot peppers, grilled eggplant, pepperoni, Italian sausage, anchovies, portobellos, marinated tomatoes

There is a \$5.00 Sharing Charge and 18% Gratuity for Parties of 8 or More.